EXHIBIT 13

EXCERPT

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October 7, 2005

Stuart E. Benson, Esq.
Manelli Denison & Selter PLLC
2000 M Street, N.W., Suite 700
Washington, DC 20036-3307

Re: Consorzio v. Daniele

Dear Stu:

In response to your request, enclosed are two copies of Daniele, Inc.'s new brochures. If you have any questions or comments, please let me know. Thanks.

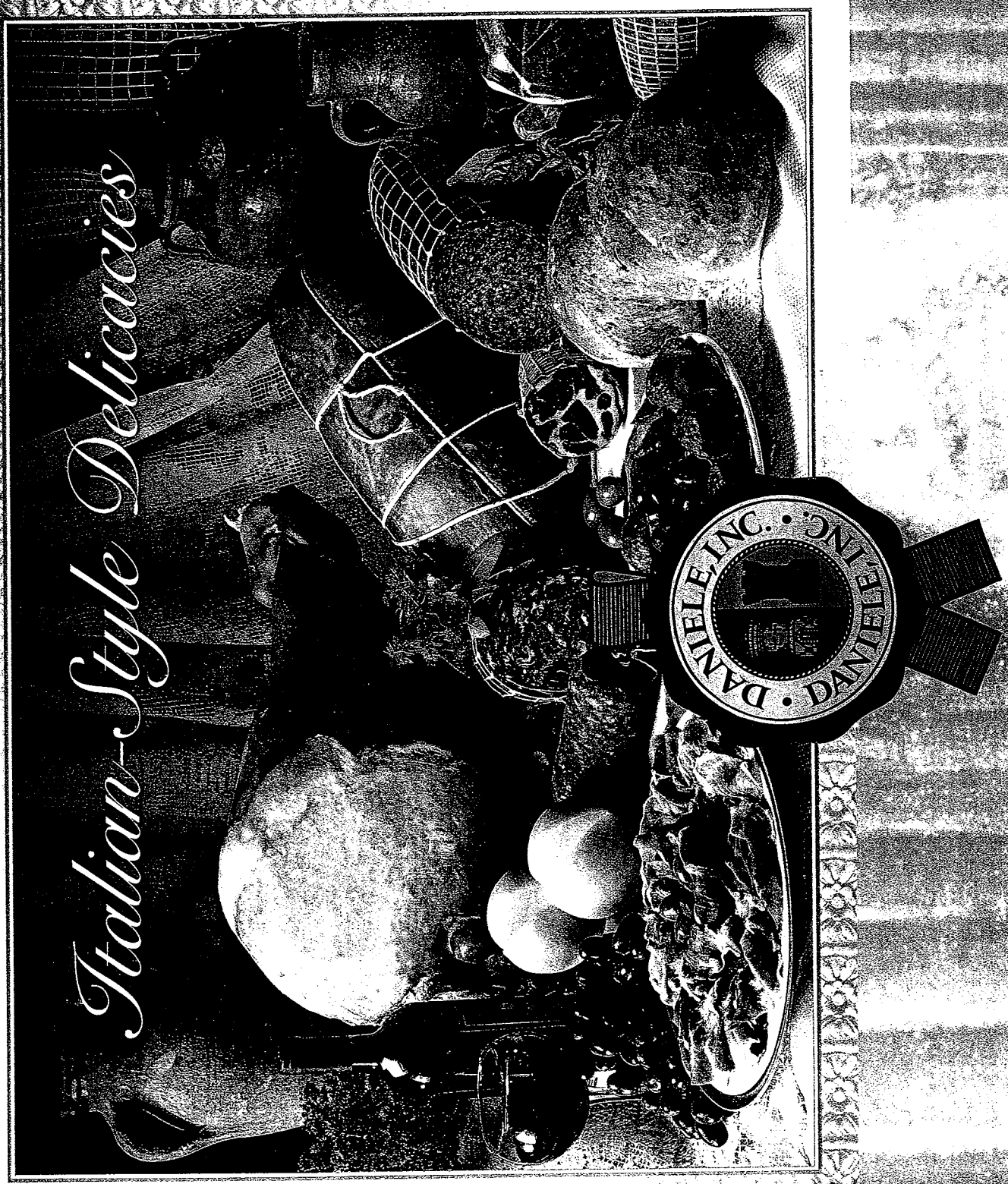
Sincerely yours,

I. Stephen Samuels

Enclosures

cc: Daniele International, Inc.

1128.05N


Italian-Style Delicacies
DANIELE, INC. • DANIELE, INC.

Welcome to Daniele, Inc. Based on processes and techniques developed and refined over many centuries, the company has earned a reputation for excellence throughout North America. As the business has passed along from one generation to the next, Daniele, Inc. — always synonymous with quality — remains the pride of its founders, the Dukcevich family.

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Prosciutto
Created
DANIELE INC.
DANIELE INC.

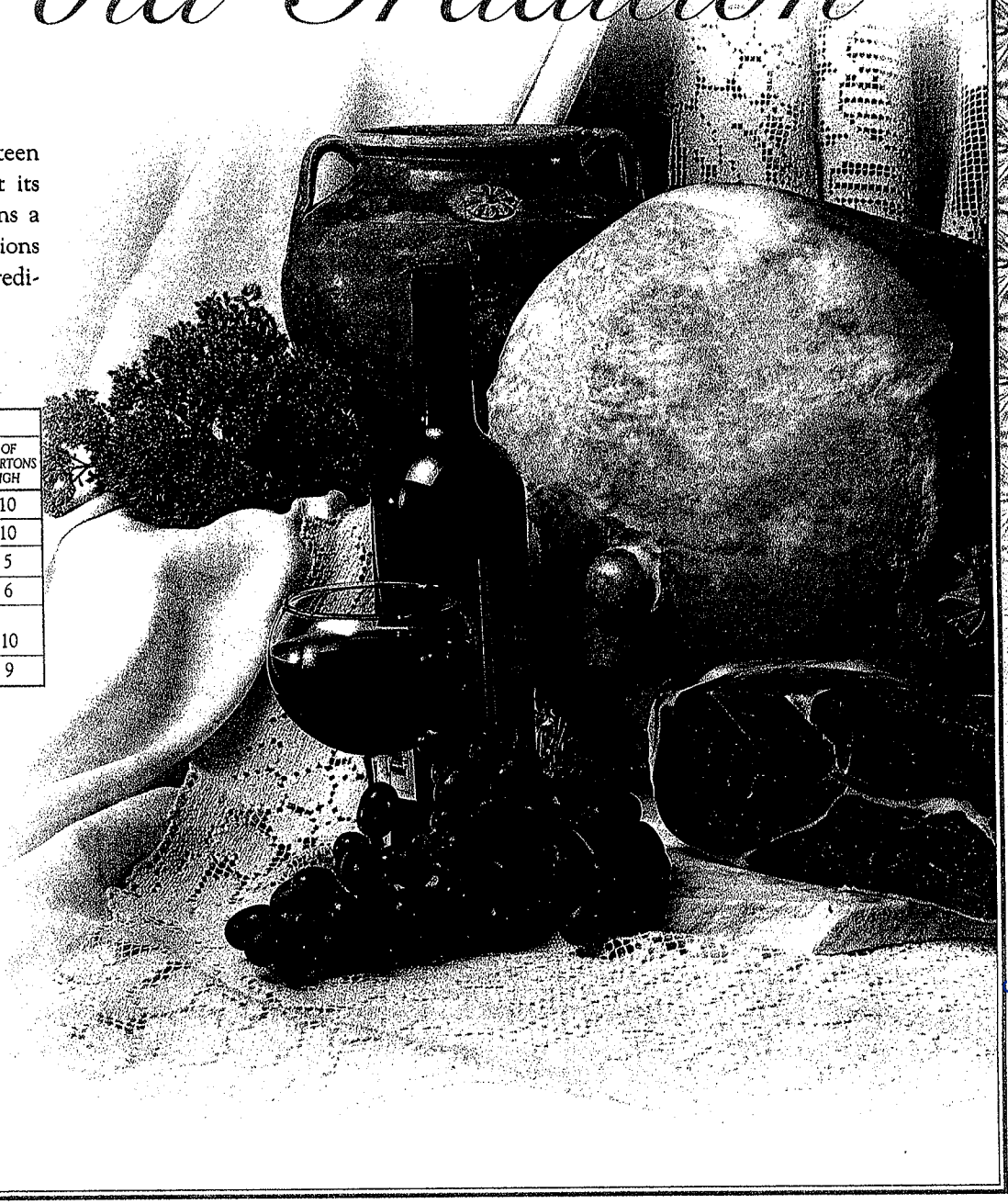
from an Age-old Tradition

Prosciutto is the product of a 900-year-old tradition.

In the United States, each Prosciutto produced by Daniele is aged for nine to fifteen months. The perfect combination of temperature and humidity ensure that its texture is soft and tender, that its flavor is sweet, and that its color remains a delicate pale pink. At Daniele, we still adhere precisely to the original specifications developed more than 900 years ago . . . salt, pepper, and time are the only ingredients we add.

When an occasion calls for the best, only authentic Prosciutto will do.

		Carton Size (Inches)				Pallet Size (Inches)				Pallet Stack		
Pack	APPROX. NET WT. (LBS.)	L	W	H	CUBIC FT.	L	W	H	CUBIC FT.	APPROX. GROSS WT. (LBS.)	# OF CASES / BLOCK	# OF = CARTONS HIGH
Boneless x 1	10	15	10½	4½	.41	48	40	57	63.3	1,250	100 / 10	10
Boneless x 2	22	18¾	14¾	4½	.72	48	40	51	56.7	1,450	60 / 6	10
Boneless x 4	44	18¾	14¾	7½	1.2	48	40	47	52.2	1,450	30 / 6	5
Bone-in x 4	60	21	18	8½	1.86	48	40	60	66.7	1,550	24 / 4	6
Skinless / Shankless x 2	16	18¾	14¾	4½	.72	48	40	51	56.7	1,100	60 / 6	10
Deli-Cut-O-½ x 2	10	12	10½	4	.29	48	40	47	52.2	1,000	108 / 12	9



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